

CLAIMS

Claims 1-47 (cancelled)

48. (Currently amended) A stable, translucent and non-sticky boiled sugar composition comprising

a) at least one soluble compound with a solubility in water of less than 60g per 100g of solution at 20°C selected from the group consisting of trehalose, lactose, mannose, maltose, erythritol, mannitol, glucopyranosido-1,6-mannitol and lactitol and

b) at least one anti-crystallizing agent comprising a fraction of at least one compound selected from the group consisting of pyrodextrins with a molecular weight in the range of 11000 to 8000 daltons wherein the ratio by weight of anti-crystallizing agent to the soluble compound is in the range of 10/90 to 90/10 whereby the boiled sugar presents a microcrystallized surface layer. ~~and, the boiled sugar composition has the following physical characteristics, stability, translucency, and an absence of stickiness.~~

49. (Previously presented) A boiled sugar composition according to claim 48, having a glass transition temperature above ambient temperature.

50. (Previously presented) A boiled sugar composition according to claim 48, having a glass transition temperature of greater than 30°C for its effective water content.

51. (Previously presented) The boiled sugar composition according to claim 48, wherein the anti-crystallizing agent is hydrogenated or oxidized.

52. (Cancelled)

53. (Previously presented) The boiled sugar composition according to claim 48, wherein the ratio by weight of anti-crystallizing agent to the soluble compound is in the range of 20/80 to 80/20.

54. (Previously presented) A boiled sugar composition according to claim 48, comprising by weight on a dry basis 25% to 35% of mannitol and by weight on a dry basis 65% to 75% of a fraction of hydrogenated dextrins.

55. (Previously presented) A boiled sugar composition according to claim 48, comprising by weight on a dry basis 65% to 75% of mannitol and by weight on a dry basis 25% to 35% of a fraction of hydrogenated dextrins.

56. (Previously presented) A boiled sugar composition according to claim 48, wherein the pyrodextrins present a molecular weight in the range of 4000 to 5000 daltons.